



# DINE

F O R T L A U D E R D A L E

TRULUCK'S OCEAN'S FINEST SEAFOOD & CRAB

MARCH 21, 2024

## M E N U

### FIRST COURSE

#### Snapper Crudo

Citrus Chives, Cold Pressed Olive Oil

WINE PAIRING: *Dom Chenevieres Chablis*

### SECOND COURSE

#### Jumbo Lump Crab Cake

Dilled Tartar Sauce

WINE PAIRING: *Louis Bouillot Perle de Vigne Brut*

### THIRD COURSE

#### Sonoma Greens Salad

Spicy Pecans, Goat Cheese, Apples, Kalamata Olives, Honey Vinaigrette

WINE PAIRING: *Val Do Sosego Albarino Rias Baixas*

### FOURTH COURSE

#### Miso Glazed Seabass

Crab Fried Rice, Chilled Cucumber Slaw

WINE PAIRING: *Amici Pinot Noir Russian River*

### FIFTH COURSE

#### World Class Carrot Cake

Crème Cheese Icing, Spicy Pecan, and Warm Butterscotch

WINE PAIRING: *Marchese dell'Elsa Moscato d'Asti*